

Food Safety in the U.S.



Who does What and Why
2014 Legislative Ag Chairs Summit

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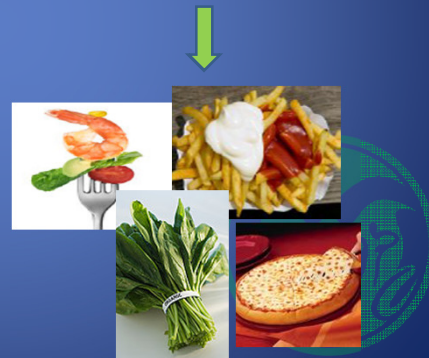
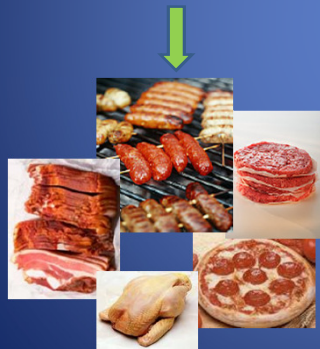


Statutory Authority

- Food Safety and Inspection System (FSIS) performs its food safety, public health and food defense activities under four main acts:
 - The Federal Meat Inspection Act of 1906
 - The Poultry Products Inspection Act of 1957
 - The Egg Products Inspection Act of 1970
 - The Humane Methods of Slaughter Act of 1958
- Additional Statutes affecting the FDA
 - 1906 Pure Food and Drug Act
 - 1938 Federal Food, Drug and Cosmetics Act replaces the 1906 statute
 - FDA transferred out of USDA in 1940



Who Handles What?



Source: United States Department of Agriculture Food Safety and Inspection Service

USDA or FDA???

- Sandwiches:
 - Open faced vs. Closed?



- Pizza:
 - Pepperoni vs. Anchovy vs. Veggie?



- Fish:
 - Catfish vs. Salmon?



USDA or FDA???

- Canned soup:
 - Tomato vs. Chicken Noodle (3% rule)
- Baby food:
 - Carrots vs. Turkey
- State Fairs:
 - Corn Dogs vs. Bagel Dogs
- Bison
 - Interstate Sales or Not?

Is There a Better Way to Inspect?

- Single Food Safety Agency?
- FSIS—All things animal and all animal products. Eggs, cheeses, milk, sea food and fish, and even casings and bison
- FDA— All produce and all sandwiches, pizzas, canned and bottled foods that may or may not contain processed meat or poultry of any amount already inspected and passed by FSIS at slaughter and processing

Foodborne Disease Surveillance in the United States at the CDC

- PulseNet----1996
 - Laboratory network that performs microbial sub-typing
 - Pulse Field Gel Electrophoresis
 - PFGE
- FoodNet----1996
 - Active surveillance
 - Non O157 STEC's



CDC's Estimates

- The reduction in laboratory confirmed illnesses by the top bacterial pathogens from 1999 to 2009 is over 20%
- *Shigella* -55%
- *Campylobacter* -30%
- *E coli* O157 -41%
- *L monocytogenes* -26%
- *Salmonella* -10%
- *Vibrio* +85%